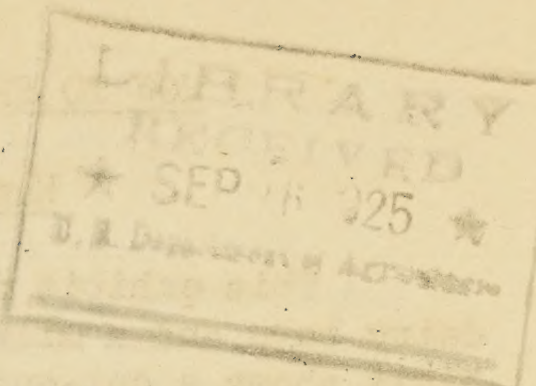


Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.



UNITED STATES DEPARTMENT OF AGRICULTURE
Extension Service
Office of Exhibits

A Summary of the Exhibit

HOW TO PRODUCE CLEAN MILK

A booth exhibit showing by models the methods and equipment necessary for the production of clean milk.

Specifications

Floor space - - - - - 10' 5" front, 4' 1"
Wall space - - - - - None. (deep.
Shipping weight - - - - - 965 lbs.
Electrical requirements - 110 volt A.C. or D.C.
current. The booth has two circuits.
300 watts are needed for lights.

HOW TO PRODUCE CLEAN MILK

How It Looks

This exhibit shows the interior of a part of a dairy barn and a milk house. The barn part of the exhibit shows a cut-out of a milker washing a cow's udder before the cow is milked. Back of this feature is seen another painted cow which also appears very real. The stalls, floor, and interior of the barn have been accurately reproduced from drawings of an up-to-date dairy barn.

The right half of the exhibit is a reproduction of a modern milk house which contains all of the needed equipment for caring for milk. Some of the utensils are real and some are so skillfully painted that they appear to be real when viewed from a distance of a few feet.

On the partition dividing the two buildings are placed nine small placards giving short terse directions for the production of clean milk. The exhibit is illuminated with electric lights.

The booth is 10 feet 5 inches across the front, 4 feet 1 inch deep, and 7 feet 11 inches high.

What It Tells

The point brought out in this exhibit is that clean milk is easily produced by following a few simple rules. These are: First, have clean healthy cows; second, sterilize all milk utensils; third, use small-top milk pails; fourth, cool the milk promptly and keep it cold until used.

In this exhibit is shown the hose attached to a hydrant in a convenient corner of the barn where it may be easily gotten when needed to wash the gutter and floor of the stalls. One of the most important factors in the production of clean milk is that the milker should have clean hands when he milks clean cows. Cleaning the cows by washing and wiping the udders is another important factor in the production of clean milk.

Having clean hands is not enough for the milker, for he should also have clean clothes and be healthy,

since disease, such as typhoid fever, can be spread thru milk from an unhealthy milker, especially if the milk is not pasteurized.

A well-lighted milk room, so situated that the milker will be obliged to pass out of the barn before he can enter the milk room, is essential in preventing dust and odors from being carried by the wind from the barn to the milk house. It is also necessary to keep the milk room and all of the utensils scrupulously clean all the time if one intends to produce clean milk. The windows and doors of the milk room should be screened in order to keep out flies and other insects that might contaminate or get into the milk. A steam boiler to furnish the necessary hot water for washing and steam for sterilizing is also a necessity in the production of clean milk.

Where to Get Information

The following publications may be obtained free of charge from the U.S. Department of Agriculture, Washington, D.C.

Farmers' Bulletin	602	- Production of Clean Milk
Farmers' Bulletin	1069	- Tuberculosis in Livestock
Farmers' Bulletin	1214	- Farm Dairy Houses
Farmers' Bulletin	1342	- Dairy Barn Construction
Farmers' Bulletin	1078	- Harvesting and Storing Ice
Farmers' Bulletin	976	- Cooling Milk and Cream on the Farm
Dairy Division	581	- Turn Cold into Gold
Dairy Division	624	- Clean Milk

place disease, such as typhoid fever, can be spread from milk from an unhealthy animal, especially if the milk is not pasteurized.

A well-lighted milk room, so situated that the milk will be obliged to pass out of the tank before he can enter the milk room, is essential in preventing heat and other from being carried by the wind from the tank to the milk house. It is also necessary to keep the milk room and all of the vessels especially those all the time at one temperature to produce clean milk. The windows and doors of the milk room should be covered in order to keep out flies and other insects that might contaminate or get into the milk. A strong boiler for heating the necessary hot water for washing and sterilizing the milk is also necessary in the production of clean milk.

Where to get information

The following organizations may be contacted for information from the U.S. Department of Agriculture, Washington, D.C.

- 1. Bureau of Plant Industry, U.S. Department of Agriculture, Washington, D.C.
- 2. Bureau of Entomology and Plant Quarantine, U.S. Department of Agriculture, Washington, D.C.
- 3. Bureau of Animal Industry, U.S. Department of Agriculture, Washington, D.C.
- 4. Bureau of Dairy Industry, U.S. Department of Agriculture, Washington, D.C.
- 5. Bureau of Food Inspection, U.S. Department of Agriculture, Washington, D.C.
- 6. Bureau of Food and Nutrition, U.S. Department of Agriculture, Washington, D.C.
- 7. Bureau of Food and Nutrition, U.S. Department of Agriculture, Washington, D.C.
- 8. Bureau of Food and Nutrition, U.S. Department of Agriculture, Washington, D.C.
- 9. Bureau of Food and Nutrition, U.S. Department of Agriculture, Washington, D.C.
- 10. Bureau of Food and Nutrition, U.S. Department of Agriculture, Washington, D.C.